



STATE OF CALIFORNIA

DEPARTMENT OF DEVELOPMENTAL SERVICES

## JOB OPPORTUNITY BULLETIN:

## FOOD SERVICE TECHNICIAN I

SALARY RANGE	Range A: \$2,106 – 2,634 per month*  <small>*The Starting Salary applies to those first entering State Service. The maximum salary is typically for State Employees who meet the necessary criteria for Annual Merit Salary Adjustments in increments of 5% until the maximum salary is attained.</small>
TENURE/TIME BASE	Permanent, Full Time
PROGRAM/DEPARTMENT	Various Programs/Nutrition Services
FINAL FILING DATE	Until Filled

**DESCRIPTION OF DUTIES:** The Sonoma Developmental Center currently has vacancies for the classification of Food Service Technician I. Under the direction of the Food Service Supervisor I, the Food Service Technician (FST-I) prepares and accurately serves beverages, meals, nourishments, adaptive equipment and supplies per diet prescriptions, sack lunch labels, adhering to the Registered Dietitian/Food Service Supervisor's instructions. The FST-I is responsible for reading and following menus and diet orders, operating, cleaning, and maintaining food service equipment including, but not limited to, blenders, toasters, manual/electric can openers, rethermalization ovens, coffee pots, garbage disposals, dish machines and carts; setting up for dining with the proper utensils, napkins, tableware, and condiments. The FST-I should have knowledge of various styles of service known as "Complete Dining", "Family Style" and "Cafeteria Style". The FST-I uses good body mechanics when lifting, loading, carrying, and transporting food and supplies. The incumbent is responsible for checking and recording temperatures of food, refrigerators, freezers, dishwashers, and carts maintaining uniform food handling practices, HACCP principles, and standards of safety and sanitation; completing Time-Temperature Control Records, following departmental guidelines for proper storage of food and supplies, labeling, dating, and rotating food; ensuring sanitary conditions by practicing good personal hygiene and wearing approved hair covering and apron. The FST-I is responsible for cleaning using various chemicals according to the manufacturer's directions and the MSDS, and reports all unsafe conditions to the Supervisor. The FST-I orders, receives, delivers, stores, and inventories food and supplies, processes diet prescription orders, completes and keeps current required documentation such as a communication log book, work orders, school lunch charts, requisitions, cleaning/staple supplies and communicates observations of clients' eating habits to the Dietitian, logging changes in daily procedures to fellow employees.

**WHO IS ELIGIBLE TO APPLY:** Candidates MUST have civil service eligibility to apply which consists of one of the following: list, lateral transfer or reinstatement eligibility. Further Information and the STD-678 State Application may be found on the California Department of Human Resources website at [www.calhr.ca.gov](http://www.calhr.ca.gov). Applications will be reviewed and only the most qualified candidates will be scheduled for interviews. Applications may also be obtained from the Testing Office at Sonoma Developmental Center. **NOTE: Appointment subject to Departmental Restriction of Appointment (DROA); State Restriction of Appointment (SROA), Surplus and Re-employment List procedures, pre-employment physical and fingerprint clearance.**

### **PLEASE SEND YOUR COMPLETED STATE APPLICATION (STD-678) TO THE FOLLOWING:**

Sonoma Developmental Center  
Assistant Director of Dietetics  
P.O. Box 1493  
Eldridge, CA 95431  
(707) 938-6344 (Contact Becky Jasperse for questions specific to essential duties of the position only).  
Lateral Transfer determinations will be performed by the Human Resources Department).

SONOMA DEVELOPMENTAL CENTER IS AN EQUAL OPPORTUNITY EMPLOYER TO ALL REGARDLESS OF RACE, COLOR, CREED, NATIONAL ORIGIN, ANCESTRY, SEX, MARITAL STATUS, DISABILITY, RELIGIOUS OR POLITICAL AFFILIATION, AGE OR SEXUAL ORIENTATION.